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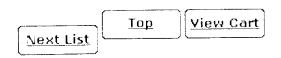


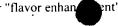
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SPEC/"flavor enhancement" OR SPEC/"taste enhanceme

- Title PAT. NO.
- 1 6,491,666 T Microfabricated devices for the delivery of molecules into a carrier fluid
- 6,485,773 **T** Semen taste-enhancement dietary supplement
- 6.458.257 T Microorganism control of point-of-use potable water sources 3
- 6,420,527 T Flavor active modified thaumatin and monellin and methods for their production and 4 use
- 6,405,482 **T** Plant growing system and method of using same 5
- 6,379,720 T Compositions containing hops extract and their use in water systems and process 6 streams to control biological fouling
- 6,378,528 T Cigarette with improved tobacco substrate
- 6,372,282 T Method for producing a protein hydrolysate
- 6,368,633 T Microparticles which controllably release olfactorily active substances, methods of 9 using same and processes for preparing same
- 10 6,368,576 **T** Methods for bleaching, opacifying and desensitizing teeth
- 11 6.351.963 **T** Refrigerated speed rail apparatus
- 12 6,350,484 T Liquid beverage concentrate
- 13 6,316,035 T Fermented organic acid that changes cell and protein functions and method of making
- 14 6,309,625 **T** One-part dental compositions and methods for bleaching and desensitizing teeth
- 15 6,306,370 **T** Compositions and methods for whitening and desensitizing teeth
- 16 6,245,366 **T** Fat-coated encapsulation compositions and method for preparing the same
- 17 6,235,274 T Microparticles which controllably release olfactorily active substances, methods of using same and processes for preparing same
- 18 6.183.251 **T** Scalloped dental trays for use in treating teeth with sticky dental compositions
- 19 6,159,529 **T** Method for enhancing the salty-taste and/or delicious-taste of food products
- 20 6,113,964 T Removal of undesirable components from a liquid or gas with proteinaceous oat material

- 21 6,112,749 **T** Flavor dot odorizer and method
- 22 6,086,855 T Methods for making scalloped dental trays for use in treating teeth with sticky dental compositions
- 23 6,083,430 T Method of preparing a dosage unit by direct tableting and product therefrom
- 24 6,080,481 T Highly flavored dental floss
- 25 6,036,943 T Methods for treating a person's teeth using sticky dental compositions in combination with passive-type dental trays
- 26 6,015,792 **T** Specific eatable taste modifiers
- 27 6,008,250 **T** Specific eatable taste modifiers
- 28 6,004,612 T Production of shredded snacks with chip-like appearance and texture
- 29 6,001,410 **T** Fruit liqueur beverage containing recombinant monellin to enhance the alcoholic <u>impact</u>
- 30 5,990,069 T Fusarium isolate and lipases, cutinases and enzyme compositions derived therefrom
- 31 5,989,610 T Chemical treatment and packaging process to improve the appearance and shelf life of fresh meat
- 32 5,985,342 T Chemical treatment and packaging system to improve the appearance and shelf life of fresh pork
- 33 5,985,249 T Sticky dental compositions for adhering a passive-type dental tray over a person's teeth
- 34 5,976,593 T Chemical treatment and packaging system to improve the appearance and shelf life of fresh pork
- 35 5,974,952 **T** Cooking apparatus
- 36 5.965.164 **T** Recipient-dosage delivery system
- 37 5,939,565 **T** Recovery of .gamma.-pyrones
- 38 5,891,801 T Palatable liquid-administered oral medicaments for relief of discomfort and flavoring combinations therefor
- 39 5,871,803 T Salt flavor enhancing compositions, food products including such compositions, and methods for preparing such products
- 40 5,869,115 **T** Process for producing seasoning
- 41 5.866,608 **T** Specific catable taste modifiers
- 42 5,855,870 **T** Method for treating sensitive teeth
- 43 5,851,512 T Dental compositions having a sticky matrix material for treating sensitive teeth
- 44 5,849,223 T Liquiflash particles and method of making same
- 45 5,846,058 T Dental trays having thin walls for increased patient comfort
- 46 <u>5.839.616</u> **T** Blow molded container having pivotal connector for an actuation lever
- 47 5,802,959 **T** Baked, non-oil containing snack product food
- 48 5,780,085 T Chemical treatment and packaging process to improve the appearance and shelf life of fresh pork
- 49 5,770,248 **T** Reduced fat shredded wafers and process
- 50 5,770,182 T Methods for treating teeth with anticariogenic and antimicrobial dental compositions









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2. Talk Unlimited - Potentials Unlimited Memory Improvement

Potentials Unlimited Memory Improvement http://www.talkunlimited.com/mem_impr.html

3. Flavor Enhancement.

For Taste and Health in the Later Years Did you know age-related losses of taste and smell occur in a large number of people over the age of 65? Not being able to taste or smell your food not only jeopardizes your nutritional health, but can... http://www.eatright.org/nfs/nfs1100a.html

4. Home Page - Microsoft Technologies for Java

Home page for Microsoft Technologies for Java Web site.

http://www.microsoft.com/java/

5. A. M. Todd Botanicals Home Page

A.M. Todd Botanicals is North America's largest supplier of botanical extract ingredients for the food, beverage, dietary supplement, cosmetic, fragrance and pharmaceutical industries.

http://www.amtoddbotanicals.com/

6. quality

Wine Quality Enhancement, oak, sur lies and other treatments enhance the macromolecular structure of wine. To preserve this structure, many winemakers prefer to avoid sterile filtration at bottling. Velcorin injection offers an alternative for... http://www.vinovation.com/quality.htm

7. Tenberry Software: DOS/4G Purchasing Information

Tenberry Software, Inc. P.O.Box 20050, Fountain Hills, AZ 85269, USA 1.480.767.8709 fax 1.480.767.8868 phone <info@tenberry.com> Purchasing Information: DOS/4G Product Family Version 1.97 comes bundled with the Watcom C/C++ or Watcom... http://www.ratsys.com/dos4g/watcom/prices.htm

8. Optimizing Web Graphics: Compression - webreference com

Optimizing Web Graphics There are basically two types of compression methods: lossy and lossless. Lossy compression creates smaller files by discarding some information about the original image. It removes details and color changes it... ART is a........ http://webreference.com/dev/graphics/compress.html

9. WONDERUP for breast enhancement: ingredients: HOPS

The beneficial properties of beer hops, rich in flavonoids for healthy breast development and cancer prevention.

http://www.wonderup.com/ingredients/hops.html

10. Case 7: Dr. Halogen--Instrument Acquisition & Application

Dr. Halogen, an analytical chemist conducts research concerning food flavor enhancement by artificial, organic additives at the Agency's Food Quality Research Laboratory. A. Dr. Halogen plans to purchase a new mass spectrometer. Because of

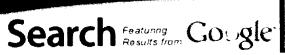
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2. Prepared Foods RD Application: Natural Flavor Enhancement RD Applications Flavor Enhancement the Natural Way. FRAN LaBELL, Senior Editor. A new type of flavor enhancer brings out dairy notes ...

http://www.preparedfoods.com/archives.

3. Food Product Design: Flavor Enhancement: Making the Most ...

Flavor Enhancement: Making the Most of Whats There February 1992 -- Design Elements ... Flavor enhancement can be approached through four areas: --Qualification. ...

http://www.foodproductdesign.com/arch.

4. Food Product Design - Cover Story - Flavor Enhancement: T...

Flavor Enhancement: Taking a Closer Look February 1997 -- Cover Story ... Defining the dilemma. Flavor enhancement is a somewhat ambiguous concept.

http://www.foodproductdesign.com/arch...

5. Neotame and Flavor Enhancement [United States]

... gum. Neotame and Flavor Enhancement Introduction. Neotame ... alone. Neotame demonstrated flavor enhancement at 1.0 ppm and above. It ... http://www.neotame.com/pdf/neotame_fl...

6. Containerized Onion Transplants: II. Flavor Enhancement

Page 1. UREC-02-015 Containerized Onion Transplants: II. Flavor Enhancement DI Leskovar, KS Yoo, and LM Pike B OTTOM LINE! Short ...

http://uvalde.tamu.edu/pdf/2002/015-o.

7. Flavor Enhancement Properties

... Flavor Enhancement Properties. When present in its free form-not bound together with other amino acids in protein-glutamate has ...

http://allergies.about.com/library/bl...

8. Flavor enhancement of food improves dietary intake and ...

... citations. Flavor enhancement of food improves dietary intake and nutritional status of elderly nursing home residents. - Mathey ...

http://www.arclab.org/medlineupdates/

9. A N	IAME=top/A	Duke U.	Center for	r Aging-	Research-P	'epper
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... The purpose of this study is to develop a method for flavor enhancement of foods to compensate for smell and taste alterations and to improve immune status and ...

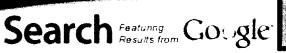
http://www.geri.duke.edu/pepper/Inter.

10. Soy Sauce Enhances Flavor, Naturally

... at a 1% level, the soy powder effectively adds only 0.02% glutamate to the finished product, an amount too low to explain the degree of flavor enhancement noted ...

http://www.nikkenfoods.com/news_artic...

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4. Agri Ingredients launches www.betervoeren.nl

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6. 3245 modified brochure lv2

... Granulation * Fluid Bed Drying * Extrusion * Spheronization * Encapsulation * Blending * Solvent-Based Formulation Our novel taste-enhancement technology makes ...

http://www.cardinal.com/pts/pdf/3245 ...

7. Sushi Ran - Japan Et Cetera - Sea Plants

... and virtually fat free. Taste Enhancement. The Japanese sprinkle flakes of nori on rice much as Americans add salt. Both seem to ...

http://www.sushiran.com/EtCetera/seap...

8. Semenex -- The New Powder Drink that makes Cum Taste Great

... As seen above, though the diets/regimens of each male varied, all experienced a taste enhancement boost by the same factor, as subjectively

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http://www.semenex.com/whatissemenex.htm

9. Semenex -- The New Powder Drink that makes Cum Taste Great

... If you are not satisfied with the taste-enhancement benefits of Semenex, simply send back the unused portion** within 30 days for a full refund of the purchase ...

http://www.semenex.com/guarantee.htm

10. A NAME=top/A Duke U. Center for Aging-Research-Pepper

... Claude D. Pepper Older Americans Independence Center. CURRENT RESEARCH IN PROGRESS. TASTE AND SMELL ENHANCEMENT IN OLDER CANCER PATIENTS. ...

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